

Reuben Meat Loaf

Alyce Desroches

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 eggs, beaten
1 cup soft rye bread crumbs
(Stove Top Country Style
stuffing mix)
1/2 cup chopped onion
1/3 cup sweet pickle relish
1/3 cup Russian salad
dressing
1 tablespoon
Worcestershire sauce
2 pounds ground beef
salt
pepper
1 can (8 ounce) sauerkraut,
drained and finely chopped
1 cup Swiss cheese,
shredded*

In a bowl, combine the eggs, bread crumbs, onion, relish, salad dressing, Worcestershire sauce, one teaspoon salt and 1/4 teaspoon pepper. Mix well. add the ground beef. Mix well.

On waxed paper, pat the meat mixture into a 12x8 inch rectangle. Top with the sauerkraut and 3/4 cup of the cheese. Using the waxed paper to lift the rectangle, roll up the meat in a jelly roll style, beginning with the short side. Press the ends to seal.

Place the roll, seam side down in a 13x9-inch baking pan.

Bake in the oven at 350 degrees for one hour.

Sprinkle the remaining cheese over the top. Bake for an additional 3 minutes.

Per Serving (excluding unknown items): 4097 Calories; 325g Fat (71.8% calories from fat); 204g Protein; 83g Carbohydrate; 12g Dietary Fiber; 1314mg Cholesterol; 4413mg Sodium. Exchanges: 1 1/2 Grain(Starch); 27 1/2 Lean Meat; 3 Vegetable; 49 Fat; 2 1/2 Other Carbohydrates.